

# Vegetable – Chicken Wraps

Yield: 100 portions

Portion Size: 12 or 14 inch whole wheat wrap

Precost	Portion	Ingredient	<u>25</u> Servings* Amounts	For 100 Servings (4.2 Factor)	Directions
	1 oz. 1 oz.	Tortilla, WW flour, 12 or 14 inch Cheese, lowfat cheddar, shredded Chicken, boneless, diced	25 each 1 lb 9oz. 1 lb. 9 oz.	100 each 6 lb 4oz 6 lb 4 oz	1. In a bowl, mix the shredded cheese and diced chicken. <b>Keep refrigerated below 41 F until ready to use.</b>
		<b><u>Spread</u></b> Low fat or fat free cream cheese Ranch dressing dry seasoning (more seasoning may be used) Milk, skim	2 lbs 4 oz as needed	8 lb . 1 lb 1 oz. ¼ cup	2. Prepare spread by mixing cream cheese and Ranch seasoning; mix thoroughly. Add skim milk until cream cheese will spread or pipe easily onto tortilla using a pastry bag or squeeze bottle. <b>Refrigerate below 41 F until ready to use.</b>
	2 slices	<b><u>Toppings</u></b> Tomato slices, 2-inch thick  Green peppers, diced  Salad greens, Romaine, diced Mushrooms, sliced Carrots, shredded	48 slices  1 lb 8 oz AP (1 lb 1 oz. EP 2 ½ qts. 8 oz 8 oz	200 slices (12lb 8 oz AP) 6 lb AP (4.lb 13 oz EP)  5 lbs 2 lb 2 oz 2 lb 2 oz (8 ¼ c)	3. In a bowl, combine all of the toppings, except tomato slices, mix well. 4. Spread 2 oz of the cream cheese mixture on an individual tortilla. Top with 2 oz cheese/chicken mixture.. 5. Place 1 cup of mixed vegetables and two tomato slices on the cheese.. 6. Roll tortilla leaving one end open to see ingredients. (Like the McDonald's Snack Wrap) 7. Wrap sandwich in film <b>and refrigerate below 41 F until ready to serve.</b>

